Sunbeam

Café Grill

Instruction/Recipe Booklet

GR8210 Compact Café Grill - 2 Slice Sandwich Press

Please read these instructions carefully and retain for future reference.

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Important instructions – retain for future use.

تأكد من تفهّم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید که احتیاط‌های بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM SANDWICH PRESS.

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not touch the outside or the top of the press when in use, as these surfaces may be hot.
- Ensure you use the handle to open the top press plate. Avoid touching hot surfaces.
- This press may generate steam from between the grill plates while cooking and when the top plate is opened.
- Take care when removing food from the press.
- The temperature of accessible surfaces may be high when the appliance is operating.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

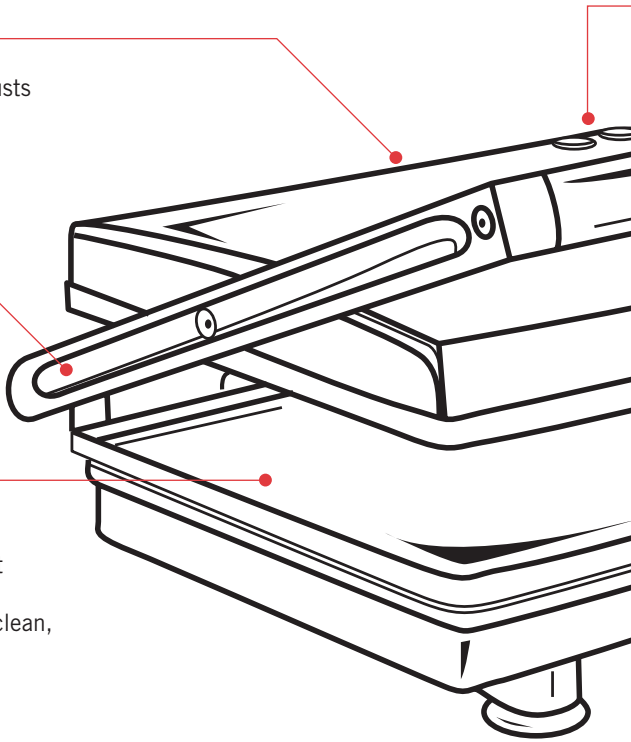
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Sunbeam Café Grill

Café-style floating hinge
The café-style floating hinge system adjusts automatically to perfectly toast any size snacks from toasted bread to Turkish or focaccia.

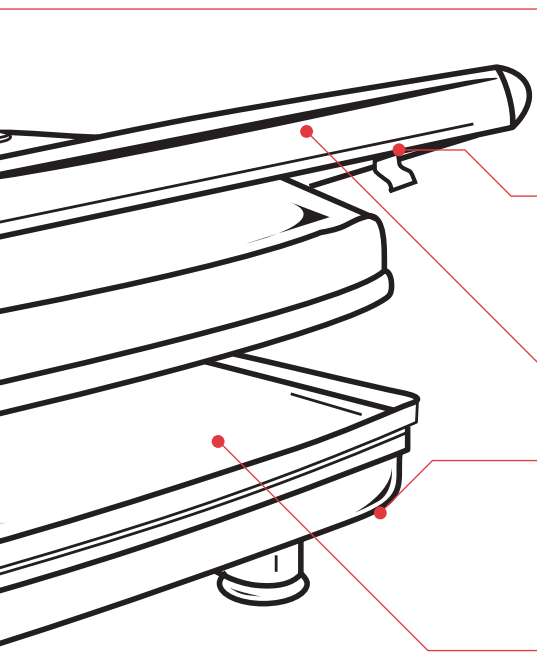
Die-cast metal arms



DuPont Teflon® Platinum Premium™ non-stick cooking surface

Three layers of premium scratch resistant non-stick coating.
Safe to use with metal utensils. Easy to clean, simply wipe down plates after use.

1800 watts
High powered with 1800 watts of commercial power for super fast heating.



Warm up and ready lights
'Warm up' light indicates when the Café Grill is switched on and heating and the 'Ready' light indicates that it is ready to use.

Securing latch
The securing latch is located on the side of the cast metal arms and is used to lock the cooking plates together when the Café Grill is in storage.

Cool touch grip

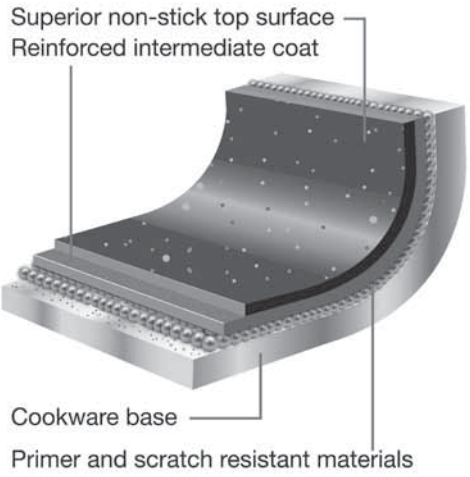
Vertical storage with cord wrap
The cord simply wraps around the legs enabling the product to be stored conveniently in the upright position.

Non-stick grill (top) plate and flat (bottom) cooking plate
The high grade non-stick cooking plates are flat on the bottom and ribbed grill plates on the top of the Compact Café Grill.

DuPont Teflon® Platinum Premium™ - Professional Use

Your Sunbeam appliance features a special scratch and abrasive-resistant non-stick cooking coating that makes it safe to use metal utensils when cooking. Teflon® Platinum Premium™ – Professional Use is DuPont's toughest non-stick coating to date – up to 10 times more scratch resistant than single layer non-stick coatings.*

DuPont is the world leader in non-stick coatings and today more than 2 billion households have Teflon® non-stick coated cookware.



Teflon® Platinum Premium™ – 3 layer scratch resistant coating

Teflon® Platinum Premium™ is a superior 3 layer non-stick coating. It features special scratch resistant minerals causing metal utensils to slide over these particles without damaging the Teflon® matrix. This preserves the release properties of the non-stick coating and the life of the appliance.

The result is a non-stick coating that can be treated like ordinary cookware, enabling the use of metal utensils. However, Sunbeam recommends that care is taken with the non-stick coating when using metal utensils.

Do not use sharp objects or cut food inside the appliance. Damage caused to your appliance as a result of misuse of metal utensils will void your warranty.

Using your Sunbeam Café Grill

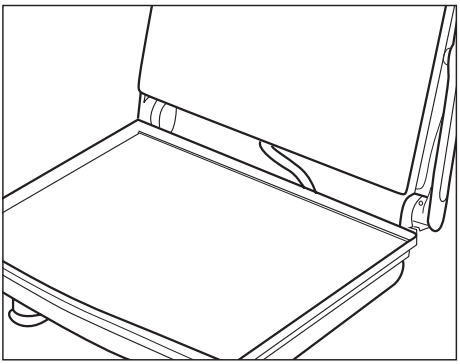
Before for use

Ensure any stickers and packaging are removed from the product. Wipe over plates with a dampened cloth and dry thoroughly with a soft cloth.

Note: When using your Café Grill for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

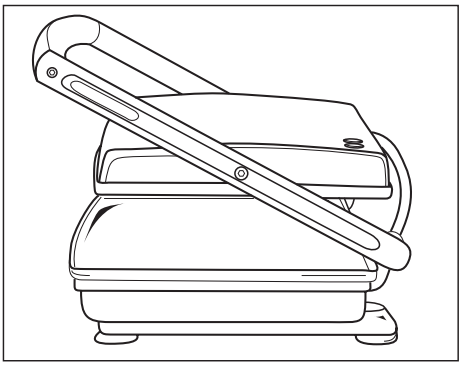
Using your Café Press/Grill

1. Plug the power cord into a 230-240 volt AC power outlet.
2. Turn the power ON and pre-heat your Café Press/Grill until the Ready light illuminates.
3. Once you have prepared your snack, place the bread onto the cooking plate.



4. Gently lower the lid by pulling down the handle. The café-style floating hinge system will adjust automatically ensuring that the top cooking plate lies evenly on your snack, for perfect toasting every time.

Note: Ensure that the cord is kept well away from the cooking plates when in use.



5. Allow your snack to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Café Grill toasts both sides of bread at the same time.
6. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese may melt and cause the sandwich to stick to the cooking plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp or metal object, as this will damage the non-stick surface.

Note: The 'warm up' and 'ready' lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

7. After you have completed using your Café Grill, turn the power OFF.

Hints for best results

1. Any type or shape of bread can be used, e.g. white, wholemeal, wholegrain, sourdough, bread rolls, bagels.
2. Various thicknesses of bread can be used from thick to thin slice. Turkish pide or focaccia are also suitable.
3. Sweet breads with a high sugar content (e.g. fruit loaf, raisin bread, brioche) will brown more quickly than non-sweetened breads.
4. It is not necessary to butter the outside of your bread as the Café Grill has non-stick cooking plates.
5. Be careful when biting into snacks containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.

Care and Cleaning

DuPont Teflon® Platinum Pro Professional Use Non-stick Coating

Your Café Grill features a special scratch and abrasive resistant non-stick coating that makes it safe to use metal utensils when cooking.

Sunbeam recommends that care is taken with the non-stick coating particularly when using metal utensils.

Do not use sharp objects or cut food on top of the Café Grill.

Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been misused.

When cleaning the non-stick coating do not use metal (or other abrasive) scourers. After cleaning, dry the Café Grill and lid thoroughly with a soft cloth before storing.

Always turn the power OFF and REMOVE the plug from the power point before cleaning.

Quick cleaning method

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

Do not immerse your Café Grill in water or any other liquid. Do not use abrasive scouring pads or powders.

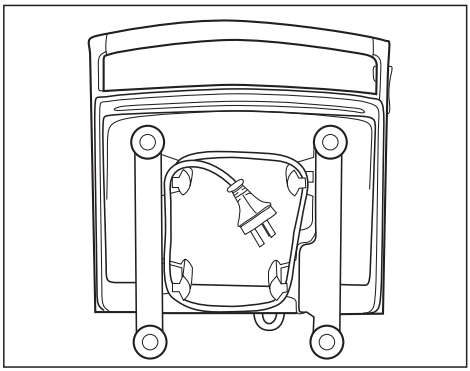
Do not place your Café Grill in a dishwasher. Always clean after each use to prevent a build up of cooking residue on the grill.

To clean the exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abasive cleaners as these will scratch the surface.

Storage

Your Café Grill will store in an upright position in cupboards, shelves or on the bench top. Simply bring the plates together and located on the right cast metal arm, press the securing latch. This will lock the plates together.



Recipes - Flavoured Spreads

You can add variety and interest to your toasted sandwiches by spreading the outside of the bread with a flavoured butter. Then add a complementary filling and toast. Store unused portion in the refrigerator.

Cinnamon Butter

60g butter, softened
¼ cup castor sugar
¼ teaspoon ground cinnamon
Combine all ingredients until smooth

Honey Butter

60g butter, softened
¼ cup honey
Combine all ingredients well.

Garlic Butter

60g butter, softened
1 clove garlic, crushed
pepper to taste
Place all ingredients in a bowl and combine well.

Herb Butter

60g butter, softened
¾ teaspoon herb, eg. dill, oregano, chives
fresh ground pepper to taste
Combine all ingredients well.

Curry Butter

60g butter
½ teaspoon curry powder
2 teaspoons chutney
Combine all ingredients well.
Delicious on ham or chicken toasted sandwiches.

Toasted Snacks

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Sunbeam Cafe Grill. We hope you enjoy using your Sunbeam grill.

NOTE: These recipes make 2 sandwiches, to make 4 sandwiches double the quantity.

Bacon and Egg Sandwiches

2 rashers bacon, rind removed and finely chopped
1 tablespoon finely chopped shallot
2 eggs, lightly beaten
pepper and salt to taste
4 slices bread, buttered

Pre-heat your Café Press/Grill. Place 2 slices of bread, buttered side down onto the Café Press/Grill. Combine bacon, seasoning, shallot and egg mixture onto the bread. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

Herbed Tomato Sandwiches

2 tablespoons chopped fresh basil
½ tomato, sliced
½ onion, thinly sliced
¼ cup cottage cheese
4 slices bread, buttered

Pre-heat your Café Press/Grill. Combine basil, tomato, onion and cottage cheese. Assemble sandwiches and cook for approximately 3 minutes, or until golden brown.

Golden Hawaiian Sandwiches

2 slices tasty cheese
2 rings tinned pineapple
½ cup chopped ham
4 slices bread, buttered

Pre-heat your Café Press/Grill. Place 2 slices of bread, buttered side down, onto the Café Press/Grill. Add cheese, pineapple rings and chopped ham onto bread. Cover with remaining slices of bread buttered side up. Cook for approximately 3 minutes, or until golden brown.

Chicken and Walnut Sandwiches

1 cup cooked chicken, chopped
2 tablespoons chopped walnuts
2 tablespoons chopped celery
1 tablespoon sultanas
2 tablespoons mayonnaise and
4 slices bread, buttered

Pre-heat your Café Press/Grill. Combine chicken, walnuts, celery, sultanas and mayonnaise. Divide mixture and assemble sandwiches. Cook for approximately 3 minutes or until golden brown.

Corn and Ham

1 x 310g can creamed corn
4 slices ham, finely chopped
4 slices bread, buttered

Pre-heat your Café Press/Grill. Place 2 slices of bread into the Café Press/Grill, spoon in combined creamed corn and ham strips. Assemble sandwiches and cook for 4-5 minutes, or until golden brown.

Gourmet Delights

For a toasted snack that is a little different and a real treat, substitute sliced bread with focaccia bread, Turkish bread, pita bread or bagels.

Italian Special

8 thin slices Italian salami
6 sundried tomatoes
½ cup ricotta cheese
6 capsicum rings
2 large pieces focaccia bread, halved
Pre-heat your Café Press/Grill. Assemble ingredients onto bread and place in Café Press/Grill. Cook for approximately 3 minutes, or until golden brown.

Greek Savoury

½ cup fetta cheese, crumbled
½ cup tasty cheese, grated
½ cup cooked spinach, (packed spinach is fine)
2 large pieces focaccia bread, halved
Pre-heat your Café Press/Grill. Assemble ingredients onto bread and place in Café Press/Grill. Cook for approximately 4 minutes, or until golden brown.

Gourmet Express

½ cup avocado, sliced
4 slices swiss cheese
1 tomato, sliced
4 slices leg ham
2 large pieces Turkish bread, halved
Pre-heat your Café Press/Grill. Assemble ingredients onto bread and place in Café Press/Grill. Cook for approximately 4 minutes, or until golden brown.

Bagel Combo

2 rashers bacon, grilled
Roasted red capsicum pieces
¼ cup cottage cheese
2 bagels, halved
Pre-heat your Café Press/Grill. Assemble ingredients onto bread and place in Café Press/Grill. Cook for approximately 4 minutes, or until golden brown.

Salmon Hat

¼ cup cream cheese
4 slices smoked salmon
1 tablespoon capers
2 bagels, halved
Pre-heat your Café Press/Grill. Assemble ingredients onto bread and place in Café Press/Grill. Cook for approximately 4-5 minutes, or until golden brown.

Notes

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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'Café Press' is a registered trademark of Sunbeam Corporation.

'Compact Cafe Grill' is a registered trademark of Sunbeam Corporation.

'Teflon' and 'Platinum Premium' are trademarks of DuPont.

Designed and engineered in Australia.

Made in China to Sunbeam's specification.
Due to minor changes in design or otherwise,
the product may differ from the one shown in this leaflet.

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ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Unit 3, Building D
26 Vestey Drive
Mt Wellington Auckland
New Zealand

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